



PATENT ABSTRACTS OF JAPAN

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WATANABE TAKAYUKI
KAWAMURA SUSUMU****(54) COLORING MATTER TRANSFER-TYPE
WRAPPING MATERIAL AND COLORING OF
FOOD USING THE WRAPPING MATERIAL****(57) Abstract:**

PROBLEM TO BE SOLVED: To smoothly transfer a coloring matter coated on a wrapping material onto the surface of a meat paste food such as ham or sausage or the like, including a case where mainly outer stress is applied on the wrapping material, or the like.

SOLUTION: On one side of the surfaces of a single-layer film of a synthetic resin of a polyolefin such as polyvinylidene chloride or polyethylene, a polyamide, a polyester or the like, or a natural polymer of fibrous, cellulose or the like, or a laminated film at least one side of whose

surfaces is constituted with the above material, an edible coloring-matter layer is formed via a buffer layer containing an edible plasticizer such as glycerol, sorbitol or propylene glycol. Since the buffer layer containing the plasticizer such as glycerol absorbs the stress (shock) burdened on the coloring-matter layer, the falling off of the coloring-matter layer from the inside of a wrapping material is effectively prevented even in the case where friction force or the like is burdened on the wrapping material, and the coloring matter is smoothly transferred onto the surface of food by heat cooking. Thus, the material of the present invention is suitable as a wrapping material for shirring, or the like.

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